

Gluten Free Chocolate Chip Cookies- They Taste Good Too!

Ingredients

- 1 stick sweet cream, no salt butter
- 1 tbsp water
- ½ cup raw organic honey (kulp honey available in store!)
If you like sweeter- add more, but remember then you will need a little bit more flour
- 1 egg
- 2 tsp vanilla extract
- 1 ¾ - 2 cups gluten free flour blend (look for one with xanthan gum in it, or add ½ teaspoon xanthan
- 1 tsp of baking soda
- Pinch of salt
- 1 ¼ carob chips or natural chocolate chips

Directions

Preheat oven to 350 degrees.

Melt the butter in a pan then pour into a bowl. Add the water, honey, egg and vanilla and whisk until smooth and creamy.

Then, add the flour (and xanthan gum), baking soda and a pinch of salt.

Add the chocolate chips. Mix well.

Put even scoops of cookie dough onto a baking sheet. Space them far enough apart so that they don't melt together when they spread.

Bake for around 10 minutes. Remove them from the oven and place on cooling rack.